DRINKS	
MANGO LASSI	\$5.95
LASSI (sweet or salted) From home made yoghurt.	\$5.50
ORANGE or APPLE JUICE	\$4.50
SOFT DRINKS	\$3.00

DESSERTS

GULAB JAMUN \$6.50 North Indian sweet made from home made condensed whole milk, served in syrup.

GULAB JAMUN with ICE CREAM \$7.50 MANGO KULFI \$6.50 Indian icecream made with fresh mangoes

LYCHEES ICECREAM \$6.50 **ICECREAM WITH TOPPING** \$7.00



Kempsey 6562 7307 320 Macleay Valley Way, Kempsey NSW 2440

Port Macquarie 6584 7377

73 Clarence Street, Port Macquarie

Dine-in Banquet meals (4) or more

BANQUET No.1 - \$24.95 per head (Dine-in Only) ENTREE: PAPADAMS, TOMATO ONION or MANGO SWEET CHUTNEY CHICKEN CURRY, ROGAN JOSH, DAL, BASMATI RICE, NAAN

BANQUET No.2 - \$29.95 per head (Dine-in Only)

ENTREE: PAPADAMS, CHICKEN WINGS

CHICKEN CURRY, ROGAN JOSH, BEEF JAL FREJI, DAL, BASMATI RICE, NAAN, RAITA

BANQUET No.3 - \$35.95 per head (Dine-in Only)

ENTREE: PAPADAMS, PAKORAS, CHIČKEN WINGS

BEEF CURRY or BEEF JALFREJI. CHICKEN VINDALOO or CHICKEN CURRY. ROGAN

JOSH, LAMB KORMA, BASMATI RICE, NAAN, RAITA, PICKLE

DESSERT: ICE CREAM

BANQUET No.4 - \$43.95 per head (Dine-in Only)

ENTREE: PAPADAMS, PAKORAS, VEG or KEEMA SAMOSAS, TANDOORI CHICKEN

BUTTER CHICKEN, LAMB CURRY or SAAG GOSHT, BEEF VINDALOO

or FISH MASALA, SUBJI-VEG, BASMATI RICE, NAAN, RAITA, PICKLE or

CHUTNEY

DESSERT: GULAB JAMUN with ICE CREAM or LYCHEES & ICE CREAM

YOUR TASTE IS OUR PLEASURE



Public Holidays

surcharge



FULLY LIC. or BYO WINE ONLY

MAHARAJA

TANDOORI-INDIAN RESTAURANT

AUTHENTIC INDIAN CUISINE OPEN WED TO SUN 5.30PM - LATE

KEMPSEY

320 Macleay Valley Way, South Kempsey Located at the Kempsey Rose Motor Inn, next to the Kempsey Golf Club

PHONE: 6562 7307

KEMPSEY'S "FINEST" INDIAN RESTAURANT

VEGETARIAN & NON-VEGETARIAN

TO START WITH

VEGETABLE SAMOSAS 2 per serve \$7.95 (1/2 serve \$3.95) Mashed potatoes, green peas and spices filled into a pyramid shaped dough, crisp fried, and served with home made fresh mint chutney.

KEEMA SAMOSAS 2 per serve

(1/2 serve \$3.95) \$8.95 Spiced mince lamb wrapped in a triangular home made pastry.

PAKORAS 4 per serve

\$7.95 (1/2 serve \$3.45) Spinach & onion battered in pea flour.

ONION BHAJI Onion Bhaii served with mint sauce

\$8.00 PAPADAMS 4 per serve \$3.00

ALOO TIKKI CHAAT \$9.50

Mashed potato patty mixed with corriander, onion, yoghurt and spices

SAMOSA CHAAT

Mashed Samosa is served by adding chickpea masala with freshly cut corriander and onion toppings

From the Earthen Oven -**TANDOOR**

yoghurt with various spices.

Boneless chicken subtly marinated overnight in rare spices from the spice box of the Master Chef and done to perfection in the Tandoor.

Chicken wings marinated in secret recipe and roasted in the Tandoor.

M.S. PLATTER

\$17.95

A combination of some of the above entrees.

MIX ENTREES

\$24.95

5 item combination of the above entrees.

TANDOORI CHICKEN \$18.95

Chicken marinated in fresh

CHICKEN TIKKA 4 per serve \$16.00

CHICKEN WINGS

\$15.95

	MATIATIANA S MAIN	COUNSES (IAINE-AWAI)	
CHICKEN (MURGH) CHICKEN CURRY S18.95 Traditional chicken curry CHICKEN MAKHANNI (Mild) Boneless chicken cooked in creamy sauce with crushed cashew nuts. CHICKEN MADRAS Boneless chicken cooked in creamy masala sauce with crushed cashew nuts and coriander. CHICKEN TIKKA MASALA S18.95 Boneless Chicken pieces roasted in tandoor and cooked in spicy masala. BUTTER CHICKEN (Mild) \$18.95	LAMB VINDALOO (Hot!) \$19.95 Hot and spicy dish created for those who love the taste of vindaloo. LAMB MADRAS \$19.95 Lamb cooked in creamy masala sauce with crushed cashew nuts and coriander. LAMB JAL FREJI \$19.95 Cooked with Potatoes & Spicy tomato based sauce. BEEF BEEF CURRY \$18.95 Traditional beef curry.	PRAWN MALABAR (Mild) \$22.95 Prawns cooked in cream, peas, capsicum, sauce and coconut milk. PRAWN VINDALOO (Hot!) \$22.95 Prawns cooked in hot and spicy vindaloo sauce. KADAI PRAWN \$22.95 Prawns cooked with garlic, capsicum, onion & tomato based sauce. PRAWN SAAG \$22.95 Prawn cooked with fresh green spinach and spices. VEGETARIAN MAINS	BASMATI RICE (CHAWAL) PLAIN BASMATI RICE small \$4.95 large \$5.95 BIRYANI Lamb \$17.95 Goat \$19.95 Basmati rice cooked with lamb or goat, herbs and spices. CHICKEN BIRYANI \$17.95 Basmati rice cooked with chicken, herbs and spices. BEEF BIRYANI \$17.95 Basmati rice cooked with beef, herbs and spices. VEGETABLE BIRYANI \$17.95
Chicken marinated and roasted in tandoor and cooked in creamy sauce with herbs. MANGO CHICKEN (V. Mild)) \$18.95 Fillet of chicken cooked in a delicious mango sauce. CHICKEN VINDALOO (Hot!) \$18.95 Hot and spicy dish created for those who love the taste of Vindaloo CHICKEN SAAGWALA \$18.95	BEEF KORMA (Mild) \$18.95 Beef cooked in creamy sauce with crushed cashew nuts. BEEF JAL FREJI \$18.95 Beef cooked with potatoes and spicy tomato base sauce. BEEF VINDALOO (Hot!) \$18.95 Hot and spicy dish created for those who love the taste of vindaloo.	MALAI KOFTA \$17.95 Potato balls stuffed with sultanas, peas, cooked in a cream based sauce. MUTTER PANEER \$17.95 Home made cottage cheese and pea curry.	Basmati rice cooked with mixed vegetables, herbs and spices. KASHMIRI PULAO \$17.95 Basmati rice cooked with mixed fruits and crushed cashew nuts. PULAO RICE \$7.95 Pulao rice cooked with peas & cumin seeds JERA RICE \$6.95 Cooked with cumin seeds
Chicken cooked with spinach, herbs and spices. CHICKEN JAL FREJI \$18.95 Chicken cooked with potatoes & tomatoes in spicy masala sauce. CHICKEN (MURGH SPECIAL) \$18.95 Chicken with bone and boneless marinated and roasted in tandoor and cooked in spicy creamy sauce with herbs. CHICKEN DO-PIAZA \$18.95 Boneless chicken cooked with capsicum and onion based sauce.	MUMBAI BEEF \$18.95 Beef cooked with capsicum and tomatoes with creamy sauce and herbs. SAAG BEEF \$18.95 Spinach and beef curry. BEEF MADRAS \$18.95 Beef cooked in creamy masala sauce with crushed cashew nuts and coriander. BEEF DO-PIAZA \$18.95 Beef cooked with capsicum and onion based sauce.	SAAG PANEER Cottage cheese and spinach curry. POTATO & PEA CURRY S17.95 MIXED VEGETABLES Fresh garden vegetables prepared in herbs, tomatoes and onion. DAL MAKHANI Black Urad Pulse (lentils) cooked in butter with fresh ginger. CHANNA MASALA Chick pea cooked in onion & tomato	FRESH BREAD FROM TANDOOR (EARTHEN OVEN) Varieties of traditional breads made from wholemeal and plain flour then baked in Tandoor. NAAN Plain flour \$3.00 ROTI Wholemeal flour \$3.00 VEGETABLE PARATHA \$5.95 GARLIC NAAN with garlic \$4.00 CHEESE NAAN \$5.95 CHEESE & SPINACH NAAN \$7.50
GOAT GOAT CURRY \$21.95 LAMB (GOSHT) LAMB CURRY \$19.95	FISH (MACHLI) FISH MASALA \$19.95 Fillets of fish cooked in traditional curry. FISH VINDALOO (Hot!) \$19.95	Chick pea cooked in onion & tomato based sauce. EGG CURRY \$17.95 Traditional egg curry. POTATO & EGG CURRY \$17.95 Boiled eggs & potatoes cooked in	CHEESE & GARLIC NAAN \$6.50 PANEER NAAN \$5.95 Filled with home made cottage cheese with a touch of spice. NAAN MAKHANNI \$3.95
Lamb cooked in tomato, yoghurt, and onion with fresh ginger. LAMB KORMA (Mild) \$19.95 Lamb cooked in creamy sauce with crushed cashew nuts. LAMB DO-PIAZA \$19.95 Lamb cooked in marinated yoghurt and onion based sauce. ROGAN JOSH \$19.95	Fish fillets cooked in hot and spicy vindaloo sauce. PANJUM FISH CURRY (Mild) \$19.95 Boneless pieces of fish simmered in spiced creamy sauce and coconut milk. FISH JAL FREJI \$19.95 Fish cooked with potatoes and tomatoes in a spicy masala sauce.	creamy masala sauce with coriander. DAL MASALA \$17.95 Black lentils cooked in spicy tomato base sauce with butter. CHEESE KOFTA \$17.95 Home made cottage cheese and potato balls	PESHWARI NAAN \$5.95 SIDE DISHES RAITA \$4.95 Home made yoghurt and cucumber with a touch of spice. PUNJABI SALAD \$6.40 TOMATO ONION \$3.50 PICKLES (each) \$2.50
Speciality in Kashmir, lamb pieces cooked in traditional Kashmiri style. SAAG GOSHT \$19.95 Lamb blended to perfection with fresh green spinach and spices.	PRAWN (JHINGA) PRAWN MASALA \$22.95 Prawns cooked in a freshly ground spiced masala.	cooked in creamy masala sauce. VEGE KORMA \$17.95 Mixed vegetables cooked with creamy sauce.	Mango, lime, chilli MIXED PICKLE \$3.50 MANGO SWEET CHUTNEY \$3.00 HOME MADE YOGHURT \$4.00

ALL CURRIES ARE GLUTEN FREE • DF, GF, NF, V OPTIONS AVAILABLE